Thinking of you

Electrolux

user manual

Built-In Electric Oven

EOB63100

We were thinking of you
when we made this product

Welcome to the world of Electrolux

Thank you for choosing a first class product from Electrolux, which hopefully will provide you with lots of pleasure in the future. The Electrolux ambition is to offer a wide variety of quality products that make your life more comfortable. You will find some examples on the cover in this manual. Please take a few minutes to study this manual so that you can take advantage of the benefits of your new machine. We promise that it will provide a superior User Experience delivering Ease-of-Mind. Good luck!

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The following symbols are used in this user manual:

⚠ Important information concerning your personal safety and information on how to avoid damaging the appliance.

General information and tips

Environmental information



Safety instructions

CE

This appliance conforms with the following EU Directives:

– 73/23/EEC dated 19.02.1973 Low Voltage Directive
– 89/336/EEC dated 03.05.1989 EMC Directive inclusive of Amending Directive 92/31/EEC
– 93/68/EEC dated 22.07.1993 CE Marking Directive

Electrical safety

- This appliance must be connected by a **qualified electrician** only.
- In the event of a fault or damage to the appliance: take the fuses out or switch off.
- **Repairs** to the appliance must **only be carried out by qualified service engineers**. Considerable danger may result from improper repairs. If repairs become necessary, please contact your local Service Force Centre.

Child Safety

- Never leave children unsupervised when the appliance is in use.

Safety whilst Using

- This appliance is intended to be used for cooking, roasting and baking food in the home.
- Take care when connecting electric appliances to sockets nearby. Do **not** allow connecting leads to come into contact with or to catch beneath the hot oven door.
- **Warning: Risk of burns!** The interior of the oven becomes hot during use.
- Using ingredients containing alcohol in the oven may create an alcohol-air mixture that is easily ignited. In this case, open the door carefully. Do not have embers, sparks or naked flames in the vicinity when opening the door.

How to avoid damage to the appliance

- Do not line the oven with aluminium foil and do not place baking trays, pots, etc. on the oven floor, as the heat that builds up will damage the oven enamel.
- Fruit juices dripping from the baking tray will leave stains, which you will not be able to remove. For very moist cakes, use a deep tray.
- Do not put any strain on the oven door when open.
- Never pour water directly into the oven when it is hot. This could cause damage to the enamel and discoloration.
- Rough handling, especially around the edges of the front panel, can cause the glass to break.
- Do not store any flammable materials inside the oven. These could ignite when the oven is switched on.
- Do not store any moist foods inside the oven. This could damage the oven enamel.
- After switching off the cooling fan, do not keep uncovered dishes in the oven. Moisture may condense in the oven interior or on the glass doors and may get into the units.

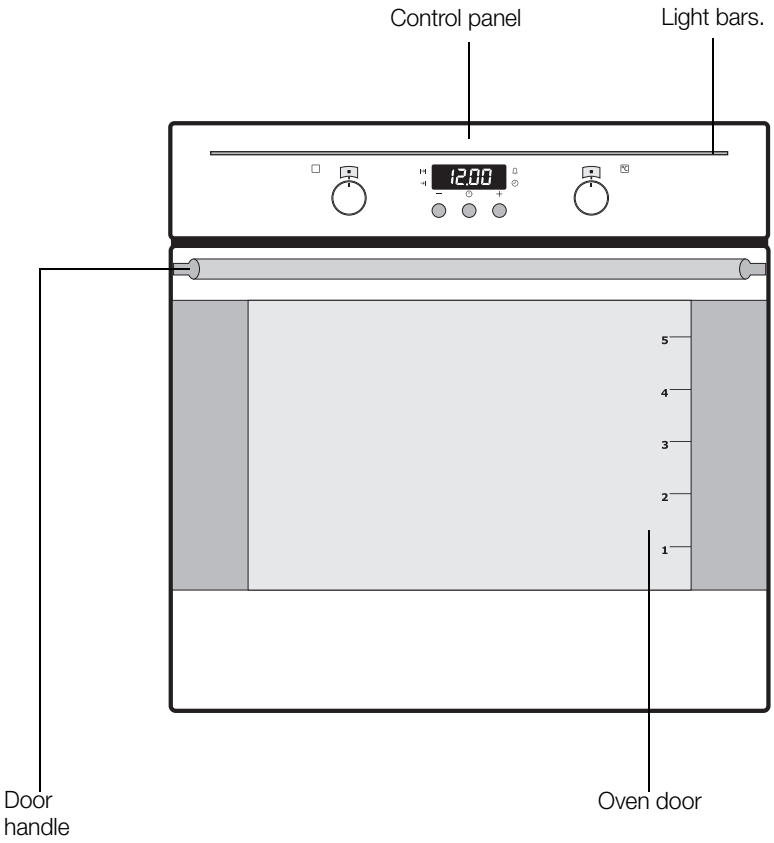


Note on enamel coating

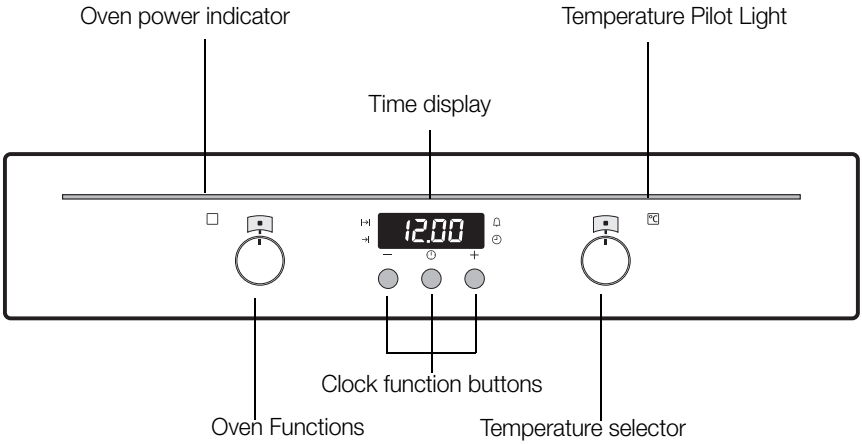
Changes in the colour of the oven's enamel coating as a result of use do not affect the appliance's suitability for normal and correct use. They therefore do not constitute a defect in the sense of the warranty law.

Description of the Appliance

General Overview

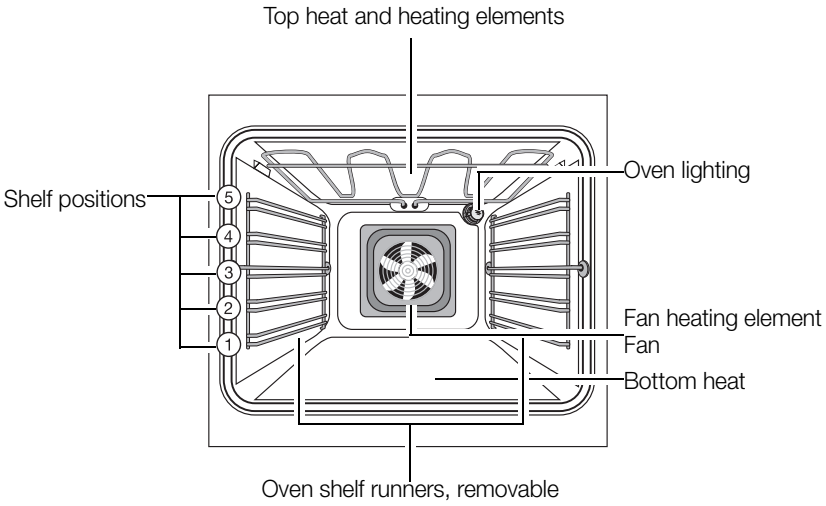


Control Panel



Oven Features

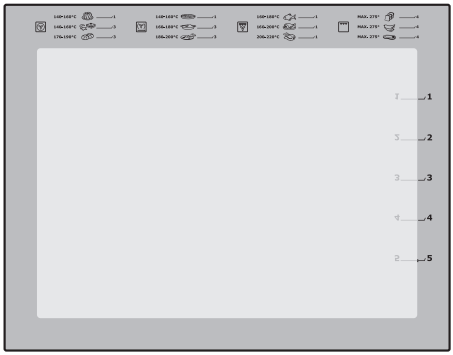
All of the interior walls of the oven are coated in a special enamel (catalytic coating).



Inside of door

On the inside of the oven door you will find the numbers of the different oven shelves.

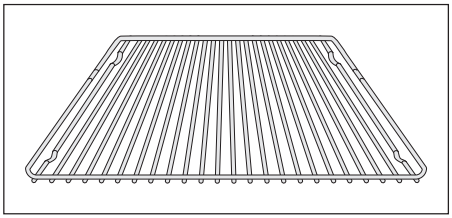
You will also find some brief information about the oven's functions, recommended shelves and temperatures for cooking the most popular dishes.



Oven Accessories

Shelf

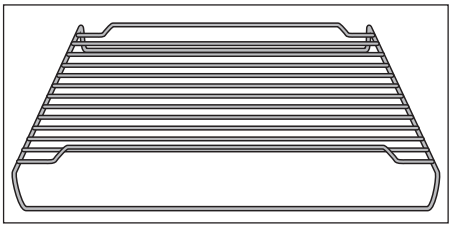
For dishes, cake tins, items for roasting and grilling.



Grill set

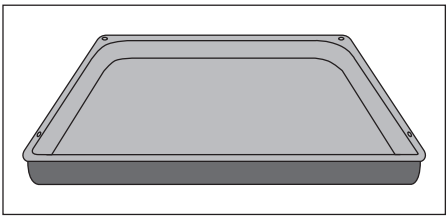
Grill

Insert for the roasting pan for roasting and grilling.



Roasting Pan

For baking and roasting or as a pan for collecting fat.



Before using for the first time

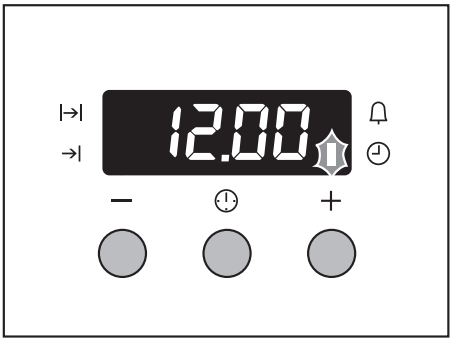
Setting and changing the current time

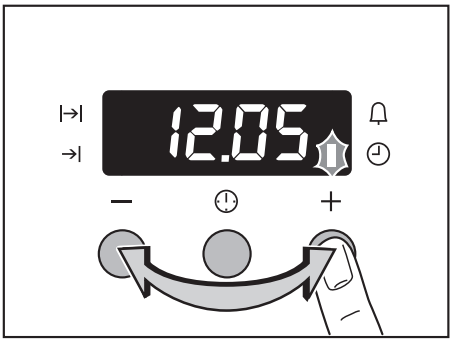
The oven only operates when the time has been set.

When the appliance has been connected to the electrical supply or when there has been a power cut, the function indicator Time ◴ flashes automatically.

1. To change the time that has already been set, press the Selection ◴ button repeatedly, until the function indicator Time ◴ flashes.

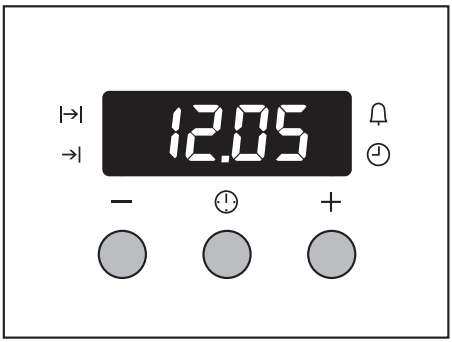
2. Set the current time using the + or − button.





After approx. 5 seconds, the flashing stops and the clock displays the time of day set.

The appliance is now ready to use.



The time can only be changed if neither of the automatic functions (Cook time |→| or End time →|) have been set.

Initial Cleaning

You should clean the oven before using it for the first time.



Caution: Do not use any caustic, abrasive cleaners! The surface could be damaged.



To clean the external parts of the oven, only use a cloth well wrung out with warm water to which a little washing up liquid has been added or a commercially available cleaner specifically designed for this purpose.

To prevent damaging the door or door glass, avoid the use of the following:

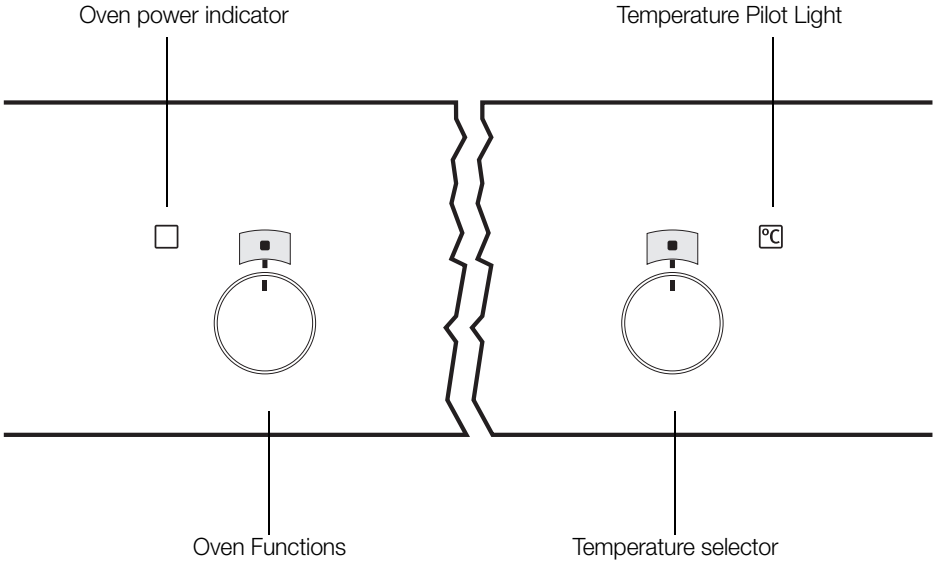
- Household detergent and bleaches
- Impregnated pads unsuitable for non-stick saucepans
- Brillo/Ajax pads or steel wool pads
- Chemical oven pads or aerosols
- Rust removers
- Bath/Sink stain removers

1. Turn the oven function switch to oven lighting.
2. Remove all accessories and the shelf support rails and wash them with warm water and washing up liquid.
3. Wash the floor of the oven in the same way using warm soapy water, and allow to dry.
4. Wipe the front of the appliance with a damp cloth.

Operating the Oven

The oven is equipped with **retractable buttons** for “Oven functions” and “Temperature selection”. To use, press the relevant button. The button then pops out.

Switching the Oven On and Off



1. Turn the oven functions control knob to the desired function.
2. Turn the temperature control knob to the desired temperature.

The power indicator is lit while the oven is on.

The temperature power indicator is lit while the oven is heating up.

3. To turn the oven off, turn the oven functions and temperature control knob back to the Off position.

Cooling fan

The fan switches on automatically in order to keep the appliance’s surfaces cool. When the oven is switched off, the fan continues to run to cool the appliance down, then switches itself off automatically.

Oven Functions

The oven has the following functions:

Oven function		Use	Heating element/ fan
	Light	With this function you can **light up** the oven interior, e.g. for cleaning.	---
	Convection with ring heating element	For **baking** on **up to three oven shelves** at the same time. Set the oven temperatures 20-40 °C lower than when using Conventional.	Ring element, fan
	Convection grilling	For **roasting** larger joints of meat or poultry on one oven shelf. The function is also suitable for **browning** and **gratinbaking**.	Grill, top heat, fan
	Grill	For **grilling** flat food items arranged in the **middle of the grill** and for **toasting**.	Grill
	Dual grill	For **grilling** flat food items **in large quantities** and for **toasting**.	Grill, top heat
	Conventional	For **baking** and **roasting** on **one oven level**.	Top heat, bottom heat
	Bottom heat	For **baking** cakes with **crispy or crusty bases**.	Bottom heat
	Defrost	For **defrosting** e. g. gateaux and flans, butter, bread, fruit or other **frozen foods**.	Fan

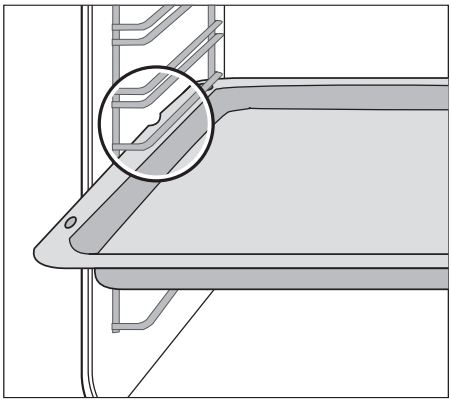
Inserting the Oven Shelf and the Roasting Pan

Shelf runner safety and anti-tip device

As a shelf runner safety device all insertable components have a small curved indentation at the bottom on the right and left-hand edge. Always insert insertable components so that this indentation is at the back of the oven interior. This indentation is also important for preventing the insertable components from tipping.

Inserting the roasting pan:

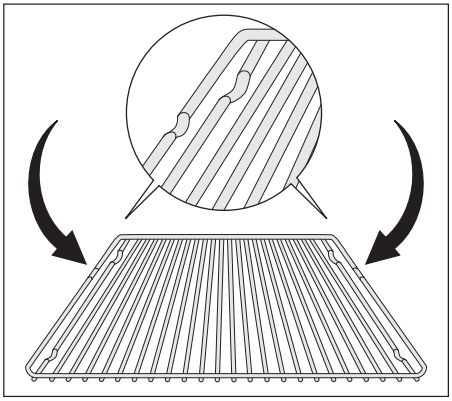
Push the roasting pan between the guide bars of the selected oven level.



Inserting the oven shelf:

Insert the oven shelf so that the feet point downwards.

Push the oven shelf between the guide bars of the selected oven level.

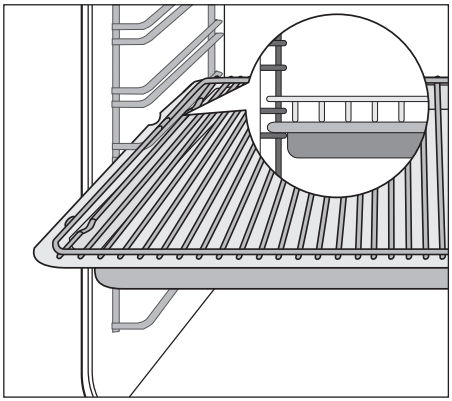


The high rim around the oven shelf is an additional device to prevent cookware from slipping.

Inserting the oven shelf and the roasting pan together:

Lay the oven shelf on the roasting pan.

Push the roasting pan **between** the guide bars of the selected oven level.



Grill set

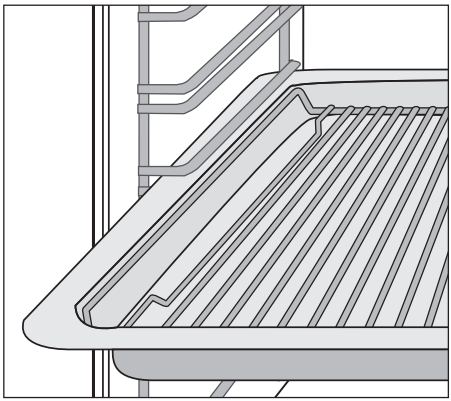
The grill set consists of grill and roasting pan. The grill can used on both sides.

Warning: There is a risk of burning when removing the rosting pan from the hot oven!

Inserting the grill tray underneath:

The grill tray rests in the roasting pan.

Push the roasting pan between the guide bars of the selected oven level.

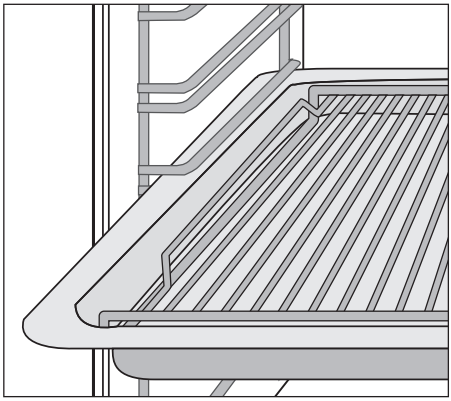


For roasting larger joints of meat or poultry on one oven shelf.

Inserting the grill tray on top:

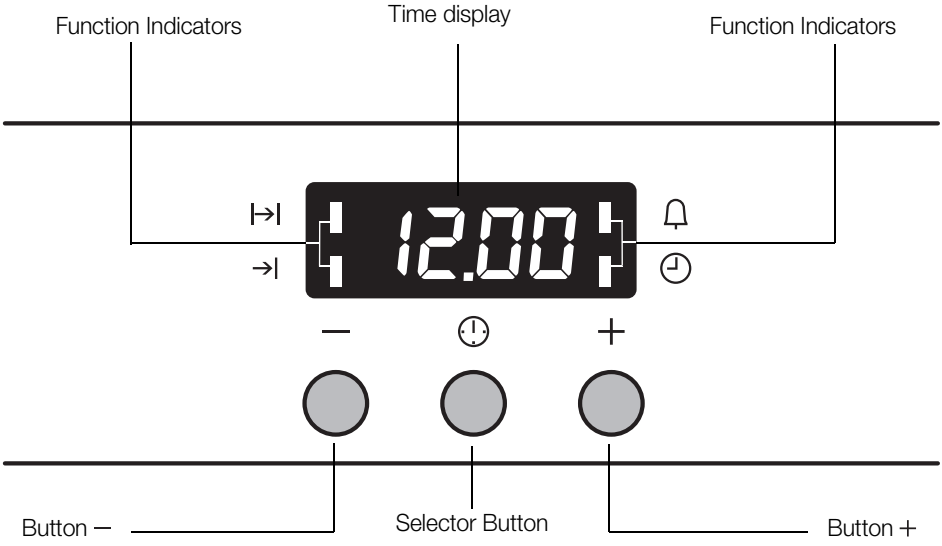
The grill tray rests on the roasting pan.

Push the roasting pan between the guide bars of the selected oven level.



For grilling flat food items in large quantities and for toasting.

Clock Functions



Countdown 🔔

To set a countdown. A signal sounds after the time has elapsed.
This function does not affect the operation of the oven.

Cook time |→|

To set how long the oven is to be in use.

End time →|

To set when the oven is to switch off again.

Time 🕒

To set, change or check the time
(See also section “Before Using for the First Time”).



How to use the clock functions

- When a function has been selected, the corresponding function indicator flashes for approx. 5 seconds. During this time the desired times can be set using the + or — button.
- When the desired time has been set, the function indicator flashes for approx. another 5 seconds. After that the function indicator is then lit. The set time begins to run.
- Press any of the buttons to stop the acoustic signal.
- The desired oven function and temperature can be selected before or after the clock functions Cook time |→| and End time →| are set.
- When the cooking time has ended, turn the oven function and temperature dial back to the OFF position.



Switching Off the Time Display

By switching off the time display you can save energy.

Switching off the time display

Hold down any two buttons until the display becomes dark.

Switching on the time display

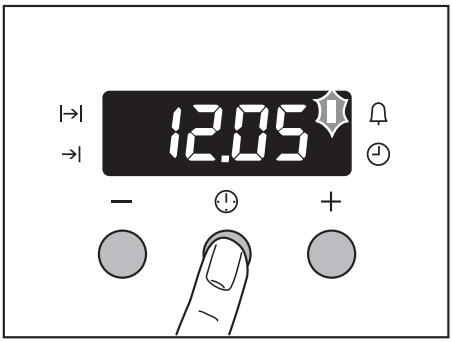
Hold down any button until the time reappears in the display.



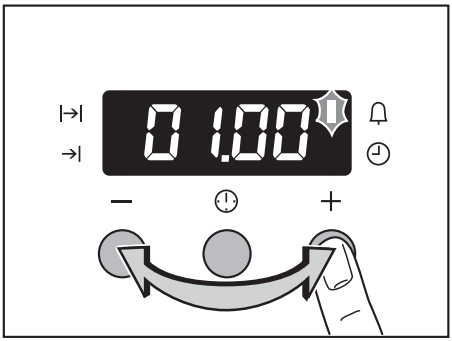
The display can only be switched off if none of the clock functions Cook time |→| End time →| or Countdown 🔔 are in use.

Countdown 🔔

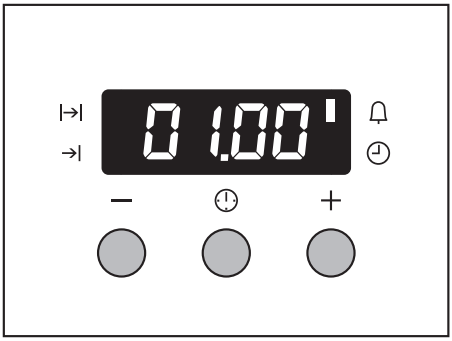
1. Press Selection ⏲ button repeatedly, until the function indicator Countdown 🔔 flashes.



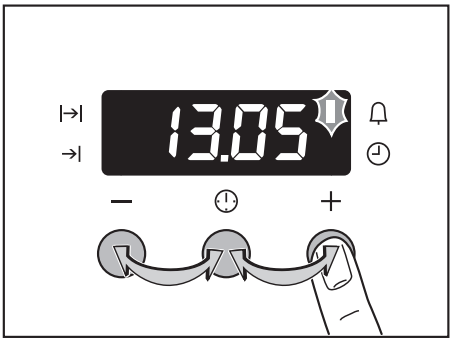
2. Using the + or − button, set the required Countdown (max. 2 hours 30 minutes).



After approx. 5 seconds, the display shows the remaining time.
The function indicator Countdown 🔔 will light up.

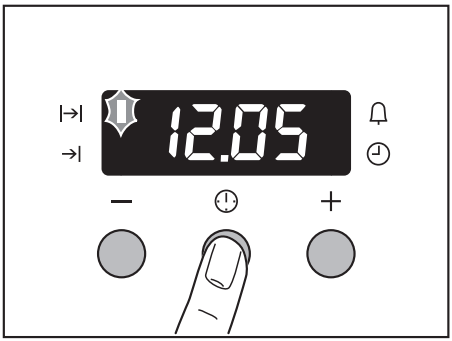


When the time has elapsed, the function indicator flashes and an acoustic signal sounds for 2 minutes.
Press any button to switch off the signal.

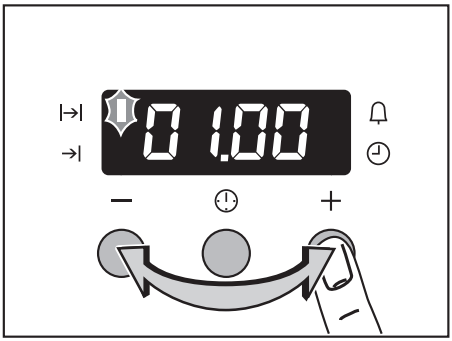


Cook time |→|

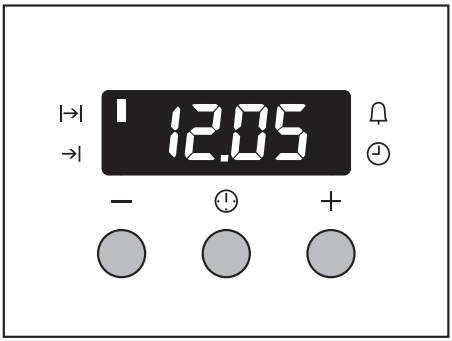
1. Press Selection ⏲ button repeatedly, until the function indicator Cook time |→| flashes.



2. Using the + or − button, set the required cooking time.

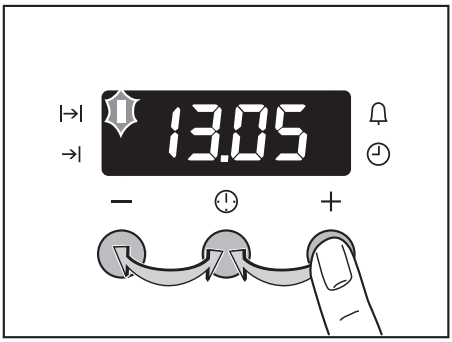


After approx. 5 seconds, the display returns to the current time. The function indicator Cook time |→| will light up.



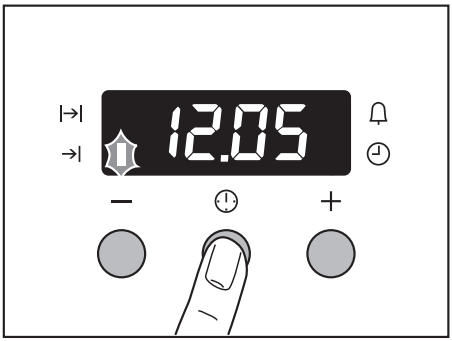
When the time has elapsed, the function indicator will flash, an acoustic signal will sound for 2 minutes and the oven will switch itself off.

3. Press any button to switch off the signal and the programme.

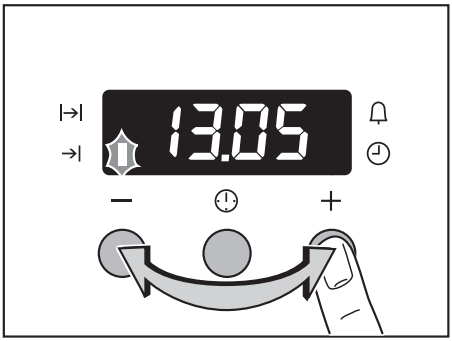


End time →|

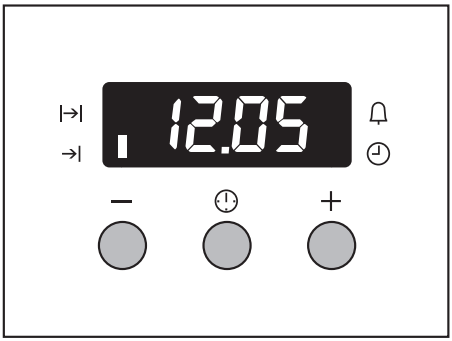
1. Press Selection ⏲ button repeatedly, until the function indicator End time →| flashes.



2. Using the + or − button, set the required switch-off time.

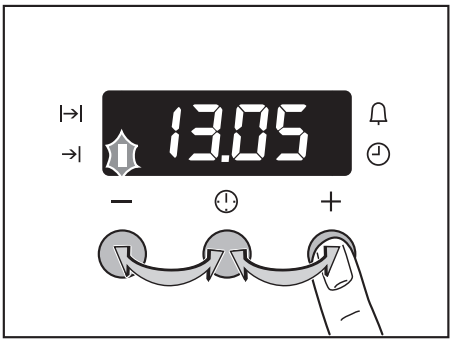


After approx. 5 seconds, the display returns to the current time.
The function indicator End time →| will light up.



When the time has lapsed, the function indicator will flash, an acoustic signal will sound for 2 minutes and the oven will switch itself off.

3. Press any button to switch off the signal and the programme.

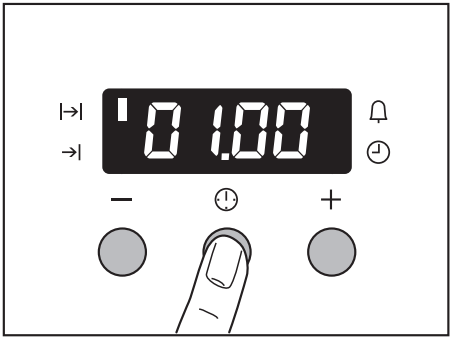


Cook time |→| and End time →| combined

Cook time |→| and End time →| can be used simultaneously, if the oven is to be automatically switched on and off at a later time.

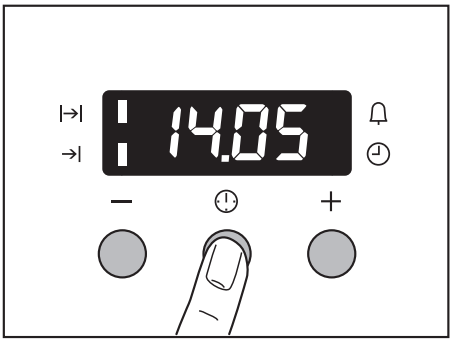
1. Using the function Cook time |→| set the period of time that the dish requires to cook.

In this example, 1 hour.

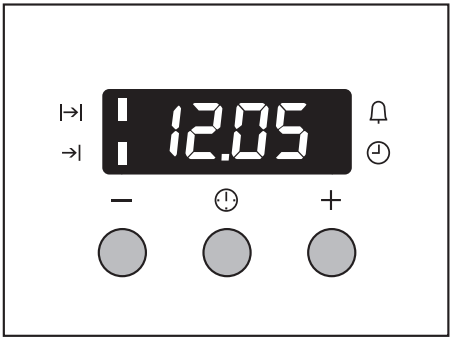


2. Using the function End time →|, set the time at which the dish is to be ready.

In this example, 14:05.



The function indicators Cook time |→| and End time →| light up and the time is shown in the display.
In this example, 12:05.



The oven will automatically switch itself on at the appropriate time as calculated.
In this example, at 13:05.

And will switch itself off when the cooking time set has elapsed.
In this example, at 14:05.

Usage, Tables and Tips

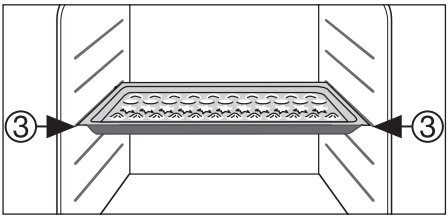
Baking

Oven function: Convection with ring heating element or Conventional

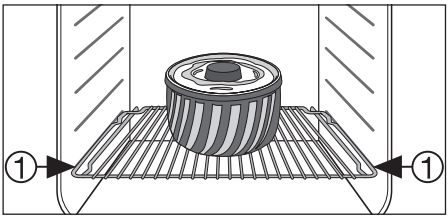
Oven levels

- Baking with Conventional is possible on one oven level.
- Using Convection with ring heating element you can bake on up to 3 baking trays at the same time:

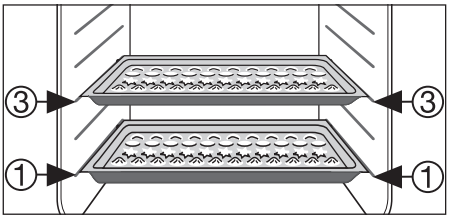
1 baking tray:
e.g. oven level 3



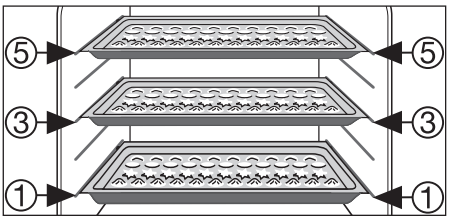
1 cake tin:
e.g. oven level 1



2 baking trays:
e. g. oven levels 1 and 3



3 baking trays:
oven levels 1, 3 and 5



Baking tins

- For Conventional dark metal and non-stick tins are suitable.
- For Convection with ring heating element bright metal tins are also suitable.

General Instructions

- Insert the tray with the bevel at the front.
- With Conventional or Convection with ring heating element you can also bake with two tins next to one another on the oven shelf at the same time. This does not significantly increase baking time.



When frozen foods are used the trays inserted may distort during cooking. This is due to the large difference in temperature between the freezing temperature and the temperature in the oven. Once the trays have cooled the distortion will disappear again.

How to use the Baking Tables

The tables give the required temperature settings, baking times and oven shelf levels for a selection of typical dishes.

- Temperatures and baking times are for guidance only, as these will depend on the consistency of pastry or mixture, the number and the type of baking tin.
- We recommend using the lower temperature the first time and then if necessary, for example, if a deeper browning is required, or baking time is too long, selecting a higher temperature.
- If you cannot find the settings for a particular recipe, look for the one that is most similar.
- If baking cakes on baking trays or tins on more than one level, baking time can be extended by 10-15 minutes.
- Moist recipes (for g. pizzas, fruit flans, etc.) are baked on one level.
- Cakes and pastries at different heights may brown at an uneven rate at first. If this occurs, **please do not change the temperature setting**. Different rates of browning even out as baking progresses.
- Your new oven may bake or roast differently to your previous appliance. So adapt your normal settings (temperature, cooking times) and oven shelf levels to the recommendations in the following tables.



With longer baking times, you can switch the oven off about 10 minutes before the end of the baking time, in order to utilise the residual heat.
Unless otherwise stated, the values given in the tables assume that cooking is started with the oven cold.

Baking table

Baking on one oven level

Type of baking	Oven function	Oven level	Temperature °C	Time Hr: Mins.
Baking in tins				
Ring cake or brioche	Convection with ring heating element	1	150-160	0:50-1:10
Madeira cake/fruit cakes	Convection with ring heating element	1	140-160	1:10-1:30
Sponge cake	Convection with ring heating element	1	140	0:25-0:40
Sponge cake	Conventional	1	160	0:25-0:40
Flan base - short pastry	Convection with ring heating element	3	170-180[1)]	0:10-0:25
Flan base - sponge mixture	Convection with ring heating element	3	150-170	0:20-0:25
Apple pie	Conventional	1	170-190	0:50-1:00
Apple pie (2 tins Ø20 cm, diagonally off set)	Convection with ring heating element	1	160	1:10-1:30
Apple pie (2 tins Ø20 cm, diagonally off set)	Conventional	1	180	1:10-1:30
Savoury flan (e. g, quiche lorraine)	Convection with ring heating element	1	160-180	0:30-1:10
Cheesecake	Conventional	1	170-190	1:00-1:30
Cakes/pastries/breads on baking trays				
Plaited bread/bread crown	Conventional	3	170-190	0:30-0:40
Christmas stollen	Conventional	3	160-180[1)]	0:40-1:00
Bread (rye bread) -first of all -then	Conventional	1	 230[1)] 160-180	 0:25 0:30-1:00
Cream puffs/eclairs	Conventional	3	160-170[1)]	0:15-0:30
Swiss roll	Conventional	3	180-200[1)]	0:10-0:20

Type of baking	Oven function		Oven level	Temperature °C	Time Hr: Mins.
Cake with crumble topping (dry)		Convection with ring heating element	3	150-160	0:20-0:40
Buttered almond cake/sugar cakes		Conventional	3	190-210[1)]	0:15-0:30
Fruit flans (made with yeast dough/ sponge mixture)[2)]		Convection with ring heating element	3	150	0:35-0:50
Fruit flans (made with yeast dough/ sponge mixture)[2)]		Conventional	3	170	0:35-0:50
Fruit flans made with short pastry		Convection with ring heating element	3	160-170	0:40-1:20
Yeast cakes with delicate toppings (e. g, quark, cream, custard)		Conventional	3	160-180[1)]	0:40-1:20
Pizza (with a lot of topping)[2)]		Convection with ring heating element	1	180-200[1)]	0:30-1:00
Pizza (thin crust)		Convection with ring heating element	1	200-220[1)]	0:10-0:25
Unleavened bread		Convection with ring heating element	1	200-220	0:08-0:15
Tarts (CH)		Convection with ring heating element	1	180-200	0:35-0:50
Biscuits					
Short pastry biscuits		Convection with ring heating element	3	150-160	0:06-0:20
Viennese whirls		Convection with ring heating element	3	140	0:20-0:30
Viennese whirls		Conventional	3	160[1)]	0:20-0:30
Biscuits made with sponge mixture		Convection with ring heating element	3	150-160	0:15-0:20

Type of baking	Oven function		Oven level	Temperature °C	Time Hr: Mins.
Pastries made with egg white, meringues		Convection with ring heating element	3	80-100	2:00-2:30
Macaroons		Convection with ring heating element	3	100-120	0:30-0:60
Biscuits made with yeast dough		Convection with ring heating element	3	150-160	0:20-0:40
Puff pastries		Convection with ring heating element	3	170-180[1)]	0:20-0:30
Rolls		Convection with ring heating element	3	160[1)]	0:20-0:35
Rolls		Conventional	3	180[1)]	0:20-0:35
Small cakes (20per tray)		Convection with ring heating element	3	140[1)]	0:20-0:30
Small cakes (20per tray)		Conventional	3	170[1)]	0:20-0:30

1) Pre-heat the oven
2) Use the drip tray or roasting tray

Baking on more than one oven level

Type of baking	Convection with ring heating element	Convection with ring heating element		Time Hours: Mins.
	Shelf positions from bottom		Tempe-rature in °C	
	2 levels	3 levels		
Cakes/pastries/biscuits on baking trays				
Cream puffs/Eclairs	1 / 4	---	160-180[1)]	0:35-0:60
Dry streusel cake	1 / 3	---	140-160	0:30-0:60
Biscuits				
Short pastry biscuits	1 / 3	1 / 3 / 5	150-160	0:15-0:35
Viennese whirls	1 / 3	1 / 3 / 5	140	0:20-0:60
Biscuits made with sponge mix-ture	1 / 3	---	160-170	0:25-0:40
Pastries made with egg white, meringues	1 / 3	---	80-100	2:10-2:50
Macaroons	1 / 3	---	100-120	0:40-1:20
Biscuits made with yeast dough	1 / 3	---	160-170	0:30-0:60
Puff pastries	1 / 3	---	170-180[1)]	0:30-0:50
Rolls	1 / 4	---	160	0:30-0:45
Small cakes (20per tray)	1 / 4	---	140[1)]	0:25-0:40

1) Pre-heat the oven!

Tips on Baking

Baking results	Possible cause	Remedy
The cake is not browned enough at the bottom	Wrong shelf level	Place cake on a lower shelf
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a slightly lower temperature setting
	Baking time too short	Increase baking time **Baking times cannot be reduced by setting higher temperatures**
	Too much liquid in the dough/mixture	Use less liquid Pay attention to mixing times, especially if using mixing machines
Cake is too dry	Oven temperature too low	Increase oven temperature
	Baking time too long	Shorten baking time
Cake browns unevenly	Oven temperature too high and baking time too short	Set a lower temperature and increase baking time
	Dough/mixture is unevenly distributed	Spread the dough/mixture evenly on the baking tray
Cake is not cooked within the baking time set	Temperature too low	Use a slightly higher temperature setting

Table for Bakes and Gratins

Dish	Oven function		Shelf position	Tempera-ture °C	Time Hr: Mins.
Pasta bake		Conventional	1	180-200	0:45-1:00
Lasagne		Conventional	1	180-200	0:25-0:40
Vegetables au gratin[1)]		Convection with ring heating element	1	160-170	0:15-0:30
Baguettes topped with melted cheese[1)]		Convection with ring heating element	1	160-170	0:15-0:30
Sweet bakes		Conventional	1	180-200	0:40-0:60
Fish bakes		Conventional	1	180-200	0:30-1:00
Stuffed vegetables		Convection with ring heating element	1	160-170	0:30-1:00

1) Pre-heat the oven

Frozen Ready Meals Table

Food to be cooked	Oven function		Shelf position	Temperature °C	Time
Frozen pizza		Conventional	3	as per manufacturer's instructions	as per manufacturer's instructions
Chips[1)] (500 g)		Convection with ring heating element	3	200-220	as per manufacturer's instructions
Baguettes		Conventional	3	as per manufacturer's instructions	as per manufacturer's instructions
Fruit flans		Conventional	3	as per manufacturer's instructions	as per manufacturer's instructions

1) Comments: Turn chips 2 or 3 times during cooking

Roasting

Oven function: Conventional or Convection grilling

Roasting dishes

- Any heat-resistant ovenware is suitable for roasting. (Please read the manufacturer's instructions.)
- Large roasting joints can be cooked **directly in the tray or on the shelf with the tray placed below**
- For all lean meat, we recommend **roasting these in a roasting tray with a lid.** This makes the meat more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in the **roasting tin without the lid.**

Tips on using the roasting chart

The figures in the following table are for guidance only.

- We recommend cooking meat and fish **over 1 kg in weight** in the oven.
- To prevent escaping meat juices or fat from burning on to the pan, we recommend placing some water in the roasting pan.
- Turn the meat as required (after about 1/2 - 2/3 of cooking time).
- Baste large roasting joints and poultry several times during the cooking time. This will give better roasting results.
- Switch off the oven approx. 10 minutes prior to the end of the cooking time in order to use the residual heat.

Roasting table

Type of meat	Quantity	Ovenfunction		Shelf position	Temperature °C	Time Hours mins.
Beef						
Pot roast	1-1.5 kg		Conventional	1	200-250	2:00-2:30
Roast beef or fillet						per cm. of thickness
- rare	per cm. of thickness		Convection grilling	1	190-200[1)]	0:05-0:06
- medium	per cm. of thickness		Convection grilling	1	180-190	0:06-0:08
- well done	per cm. of thickness		Convection grilling	1	170-180	0:08-0:10
Pork						
Shoulder, neck, ham joint	1-1.5 kg		Convection grilling	1	160-180	1:30-2:00
Chop, spare rib	1-1.5 kg		Convection grilling	1	170-180	1:00-1:30
Meat loaf	750 g-1 kg		Convection grilling	1	160-170	0:45-1:00
Porkknuckle (pre-cooked)	750 g-1 kg		Convection grilling	1	150-170	1:30-2:00
Veal						
Roast veal	1 kg		Convection grilling	1	160-180	1:30-2:00
Knuckle of veal	1.5-2 kg		Convection grilling	1	160-180	2:00-2:30
Lamb						
Leg of lamb, roast lamb	1-1.5 kg		Convection grilling	1	150-170	1:15-2:00
Saddle of lamb	1-1.5 kg		Convection grilling	1	160-180	1:00-1:30
Game						
Saddle of hare, leg of hare	up to 1 kg		Conventional	3	220-250[1)]	0:25-0:40
Saddle of venison	1.5-2 kg		Conventional	1	210-220	1:15-1:45

Type of meat	Quantity	Ovenfunction		Shelf position	Tem-pera-ture °C	Time Hours mins.
Haunch of venison	1.5-2 kg		Convention-al	1	200-210	1:30-2:15
Poultry						
Poultry portions	200-250g each		Convection grilling	1	200-220	0:35-0:50
Half chicken	400-500g each		Convection grilling	1	190-210	0:35-0:50
Chicken, poulard	1-1.5 kg		Convection grilling	1	190-210	0:45-1:15
Duck	1.5-2 kg		Convection grilling	1	180-200	1:15-1:45
Goose	3.5-5 kg		Convection grilling	1	160-180	2:30-3:30
Turkey	2.5-3.5 kg		Convection grilling	1	160-180	1:45-2:30
Turkey	4-6 kg		Convection grilling	1	140-160	2:30-4:00
Fish (steamed)						
Whole fish	1-1.5 kg		Convention-al	1	210-220	0:45-1:15

1) Pre-heat the oven

Grill sizes

Oven function: Grill or Dual grill with maximum temperature setting

Important: Always grill with the oven door closed.

The empty oven should always be pre-heated with the grill functions for 5 minutes.

- For grilling, place the **shelf** in the **recommended shelf position**.
- Always insert the **tray for collecting the fat** into the **first shelf position** from the bottom.
- The grilling times are for guidance only.
- Grilling is particularly suitable for flat pieces of meat or fish.

Grilling table

Food to be grilled	Oven level	Grilling time	
		1st side	2nd side
Burgers	4	8-10 mins.	6-8 mins.
Pork fillet	4	10-12 mins.	6-10 mins.
Sausages	4	8-10 mins.	6-8 mins.
Fillet steaks, veal steaks	4	6-7 mins.	5-6 mins.
Fillet of beef, roast beef (approx. 1 kg)	3	10-12 mins.	10-12 mins.
Toast[1)]	3	4-6 mins.	3-5 mins.
Toast with topping	3	6-8 mins.	---

1) Do not pre-heat

Defrosting

Oven function: Defrost (no temperature setting)

- Unpack the food and place it on a plate on the oven shelf.
- Do not cover with a plate or bowl, as these can substantially lengthen the defrosting time.
- For defrosting, place the shelf on the **1st oven level from the bottom.**

Defrosting table

Food	Defrosting time Min.	Further defrosting time (mins.)	Comments
Chicken, 1000 g	100-140	20-30	Place the chicken on an upturned saucer placed on a large plate. Halfway through the time, turn it over
Meat, 1000 g	100-140	20-30	Halfway through the time, turn it over
Meat, 500 g	90-120	20-30	Halfway through the time, turn it over
Trout, 150g	25-35	10-15	---
Strawberries, 300g	30-40	10-20	---
Butter, 250g	30-40	10-15	---
Cream, 2 x 200g	80-100	10-15	Cream that is still slightly frozen in part can still be whipped
Flan/gateau, 1400g	60	60	---

Drying

Oven function: Convection with ring heating element

- Use oven shelves covered with greaseproof paper or baking parchment.
- You get a better result if you switch the oven off halfway through the drying time, open the door and leave the oven to cool down overnight.
- After this finish drying the food to be dried.

Food to be dried	Temperature in °C	Oven level		Time in hours (Guideline)
		1 level	2 levels	
Vegetables				
Beans	60-**70**	3	1 / 4	6-8
Peppers (strips)	60-**70**	3	1 / 4	5-6
Vegetables for soup	60-**70**	3	1 / 4	5-6
Mushrooms	50-**60**	3	1 / 4	6-8
Herbs	40-50	3	1 / 4	2-3
Fruit				
Plums	60-**70**	3	1 / 4	8-10
Apricots	60-**70**	3	1 / 4	8-10
Apple slices	60-**70**	3	1 / 4	6-8
Pears	60-**70**	3	1 / 4	6-9

Making Preserves

Oven function: Bottom heat

- For preserving, use only commercially available preserve jars of the same size.
- **Jars with twist-off or bayonet type lids and metal tins are not suitable**.
- When making preserves, use the **first shelf position from the bottom**.
- Use the baking tray for making preserves. There is enough room on this for up to six 1-litre preserving jars.
- The jars should all be filled to the same level and clamped shut.
- Place the jars on the baking tray in such a way that they are not touching each other.
- Pour approx. 1/2 litre of water into the baking tray so that sufficient moisture is produced in the oven.
- As soon as the liquid in the first jars starts to simmer (after approx. 35-60 minutes for 1 litre jars), switch off the oven or adjust the temperature to 100°C (see table).

Preserves table

The times and temperatures for making preserves are for guidance only.

Preserve	Temperature in °C	Cooking time until simmering in mins.	Continue to cook at 100°C in mins.
Soft fruit			
Strawberries, blueberries, raspberries, ripe gooseberries	160-170	35-45	---
Unripe gooseberries	160-170	35-45	10-15
Stone fruit			
Pears, quinces, plums	160-170	35-45	10-15
Vegetables			
Carrots[1)]	160-170	50-60	5-10
Mushrooms[1)]	160-170	40-60	10-15
Cucumbers	160-170	50-60	---
Mixed pickles	160-170	50-60	15
Kohlrabi, peas, asparagus	160-170	50-60	15-20
Beans	160-170	50-60	---

1) Leave standing in oven when switched off

Cleaning and care



Warning: For cleaning, the appliance must be switched off and cooled down.

Warning: For safety reasons, do not clean the appliance with steam jet or high-pressure cleaning equipment.

Important: Do not use any abrasive cleaners, sharp scrapers or abrasive items.

Outside of the appliance

- Wipe the front of the appliance with a soft cloth and a solution of washing-up liquid and warm water.
- With metal fronts use the cleaners that are commercially available.

Oven Interior

Oven lighting

You can switch on the oven light to make cleaning easier.

Cleaning

The walls that have a catalytic coating are self-cleaning. They absorb splashes of fat while the oven is in use.
To support this self-cleaning process, we recommend heating the oven without any food at regular intervals.

1. Remove all slide-in items from the oven.
2. Wash the oven floor with warm water and washing up liquid, then dry it.
3. Set the oven temperature to 250 °C.
4. Switch the oven off after one hour.
5. When the oven has cooled but is not cold, wipe off any remaining soiling with a **soft** damp sponge.



Important! Do not use oven sprays or abrasive cleaners. Do not use soap or other cleaning agents. Doing so can damage the catalytic surface.



Over time the catalytic coating can discolour slightly. This does not affect its catalytic properties.

Accessories

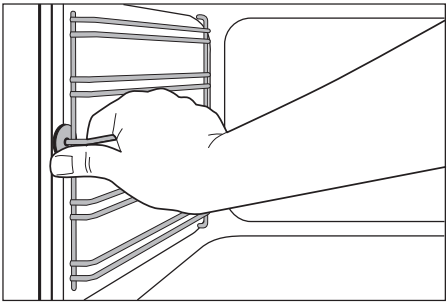
Wash all slide-in units (shelf unit, baking tray, shelf support rails etc.) after each use and dry well. Soak briefly to make them easier to clean.

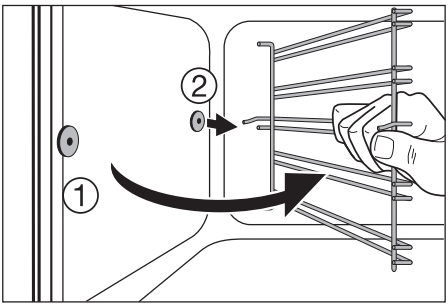
Shelf Support Rails

The shelf support rails on the left and right hand sides of the oven can be removed for cleaning the side walls.

Removing the shelf support rails

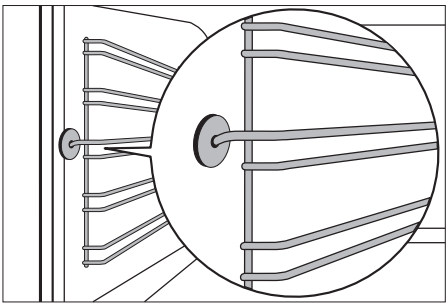
First pull the front of the rail away from the oven wall (1) and then unhook at the back (2).



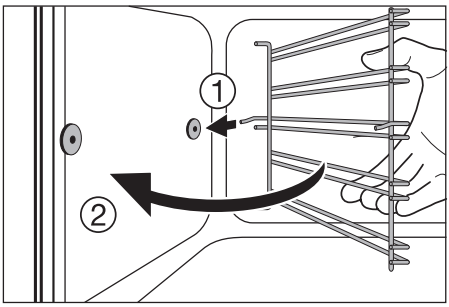


Fitting the shelf support rails

Important! The rounded ends of the guide rails must be pointing forwards!



To re-insert, first hook the rail into place at the back (1) and then insert the front and press into place (2).



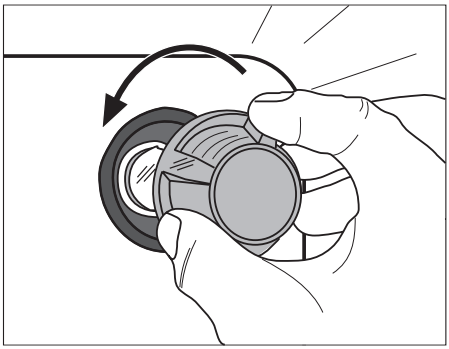
Oven Lighting

Warning: Risk of electric shock! Prior to changing the oven light bulb:
– Switch off the oven!
– Disconnect from the electricity supply.

Place a cloth on the oven floor to protect the oven light and glass cover.

Changing the oven light bulb/cleaning the glass cover

1. Remove the glass cover by turning it anti-clockwise and then clean it.
2. If necessary: replace with **25 watt, 230 V, 300 °C heat-resistant oven lighting.**
3. Refit the glass cover.

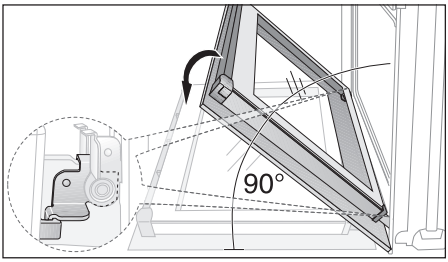


Oven door

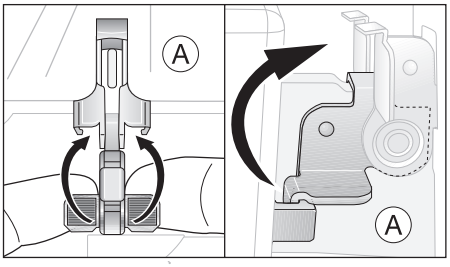
For easier cleaning of the oven interior the oven door of your appliance can be taken off its hinges.

Removing the oven door from its hinges

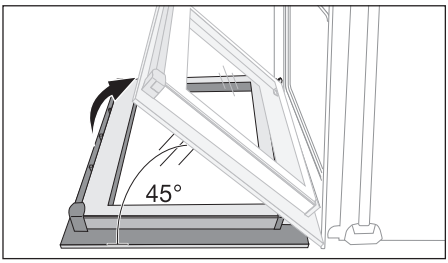
1. Open the oven door as far as it will go.



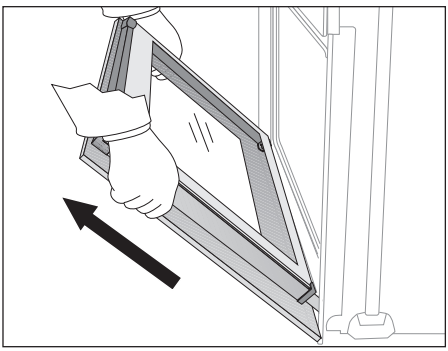
2. Undo the **clamping levers** (A) on both door hinges **fully**.



3. Close the oven door as far as the first position (approx. 45°).



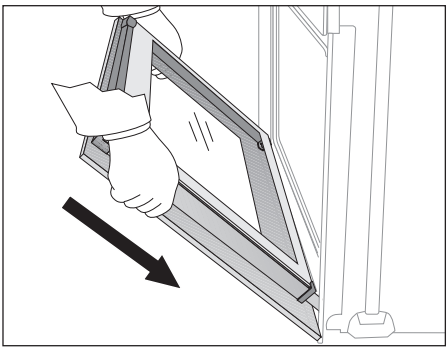
4. Take hold of the oven door with a hand on each side and pull it away from the oven at an upwards angle (**Take care:** It is heavy).



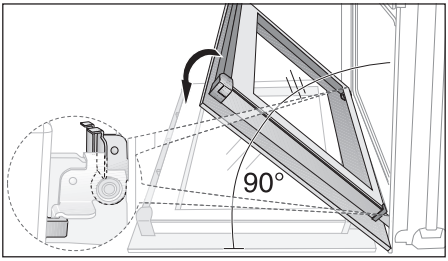
Lay the oven door with the outer side facing downwards on something soft and level, for example, a blanket in order to prevent scratches.

Hanging the oven door back on its hinges

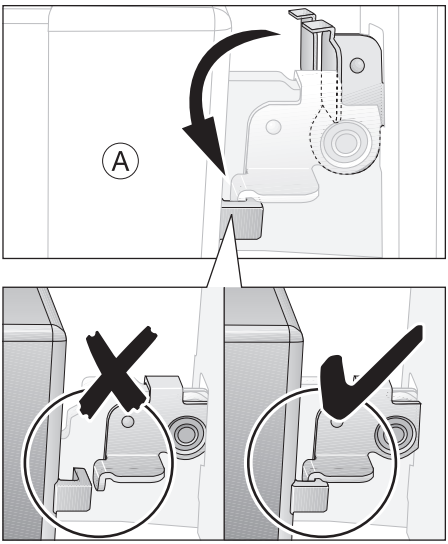
1. From the handle side take hold of the oven door with a hand on each side and hold at an angle of approx. 45°. Position the recesses on the bottom of the oven door on the hinges on the oven.
   Let the door slide down as far as it will go.



2. Open the oven door as far as it will go.



3. Fold up the clamping levers (A) on both door hinges back into their original positions.



4. Close the oven door.

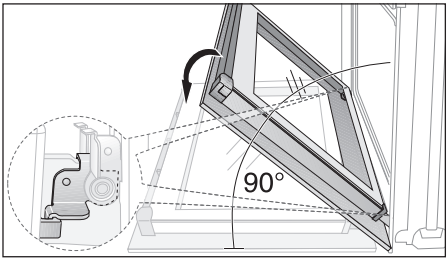
Oven door glass

The oven door is fitted with three panels of glass mounted one behind the other.The inner panels can be removed for cleaning.

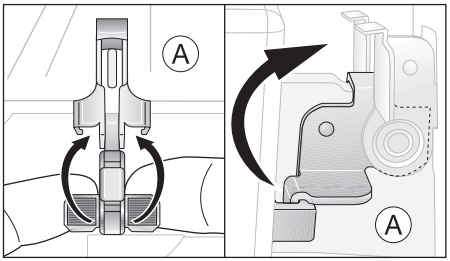
Important! Rough handling, especially around the edges of the front panel, can cause the glass to break.

Removing the door glass panels

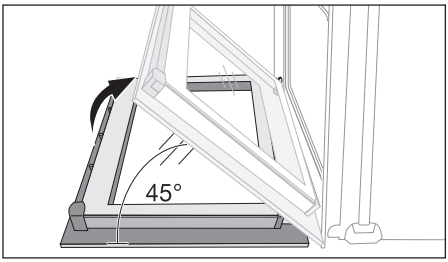
1. Open the oven door as far as it will go.



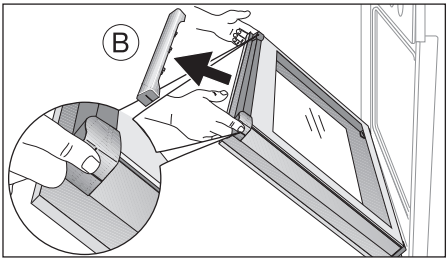
2. Undo the **clamping levers (A) on both door hinges** fully



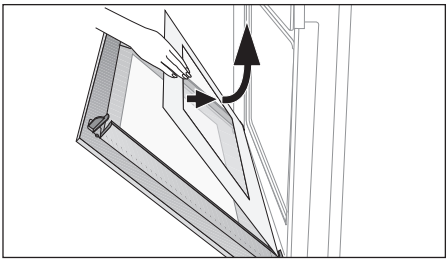
3. Close the oven door as far as the first position (approx. 45°).



4. Take hold of the door trim(B) on the upper edge of the door at both sides and press inwards to release the clip seal. Then remove the door trim by pulling it upwards.



5. Take hold of the door glass panels on their upper edge one after the other and take them out of the guide by pulling them upwards..

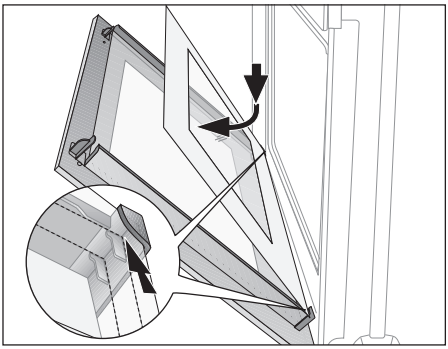


Cleaning the door glass panels

Clean the door glass panels thoroughly with a solution of water and washing up liquid. Then dry them carefully

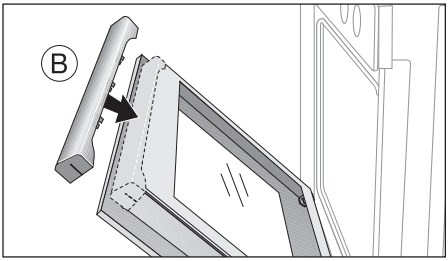
Putting the door glass panels back.

1. From above insert the door glass panels at an angle into the door profile at the bottom edge of the door one after the other and lower them.

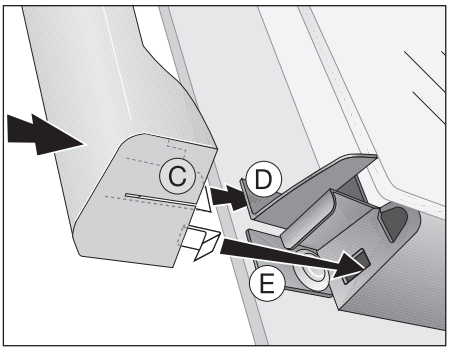


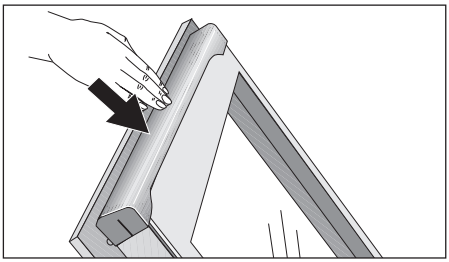
Insert the smaller panel first, then the larger panel.

2. Take hold of the door trim (B) at each side, position it on the inside edge of the door and plug the door trim (B) into the upper edge of the door

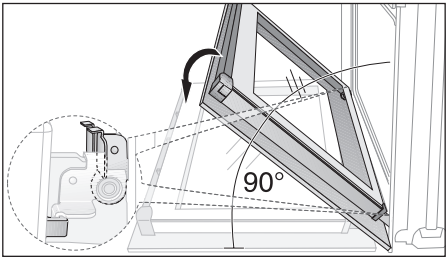


On the open side of the door trim (B) there is a guide bar (C). This must be pushedThis must be pushed between the outer door panel and the guide corner (D).
The clip seal (E) must be snapped in.

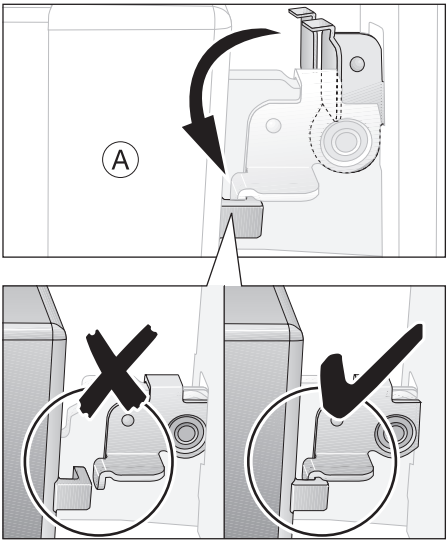




3. Open the oven door as far as it will go



4. Fold up theclamping levers (A) on both door hinges back into their original positions



5. Close the oven door.

What to do if **...**

Problem	Possible cause	Remedy
The oven does not heat up	The oven is not switched on	Switch the oven on
	The clock is not set	Set the current time on the clock
	The necessary settings have not been carried out	Check the settings
	A fuse in the house's wiring system (in the fuse box) has tripped	Check fuses If the fuses trip several times, please call a qualified electrician
The oven lighting is not operating	The oven bulb is faulty.	Replace oven bulb

If you are unable to remedy the problem by following the above suggestions, please contact your local Service Force Centre.



Warning! Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.



If the appliance has been operated incorrectly, the visit from the service technician or dealer may not take place free of charge, even during the warranty period.



Advice on cookers with metal fronts:

Because of the cooler surface at the front of the cooker, opening the oven door during (or just after) baking or roasting may cause the glass to steam up.

Electrical Connection

The oven is designed to be connected to 230-240V~(50Hz) electricity supply.
The oven has an easily accessible terminal block which is marked as follows:

Letter L	-	Live terminal
Letter N	-	Neutral terminal
⏚	-	Earth terminal



This oven must be earthed!

The cable used to connect the oven to the electrical supply must comply to the specifications given below.

For UK use only

Connection via	Min. size Cable/ flex	Cable/ flex type	Fuse
Cooker Control Circuit	2,5 mm^2	PVC/PVC twin and earth	min: 15A max: 20A

It is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3mm between the switch contacts and of a type suitable for the required load in compliance with the current regulations. The switch must not break the yellow and green earth cable at any point.

Important

After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature.
Before the oven is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.

The manufacturer declines any responsibility should these safety measures not be carried out.

Installation Instructions

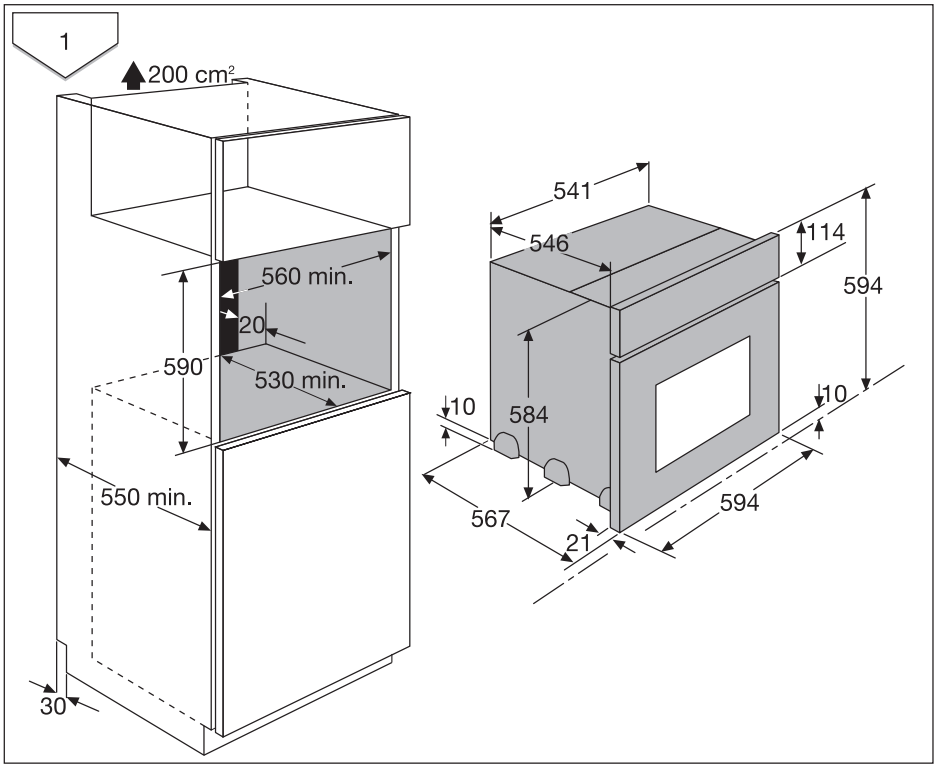


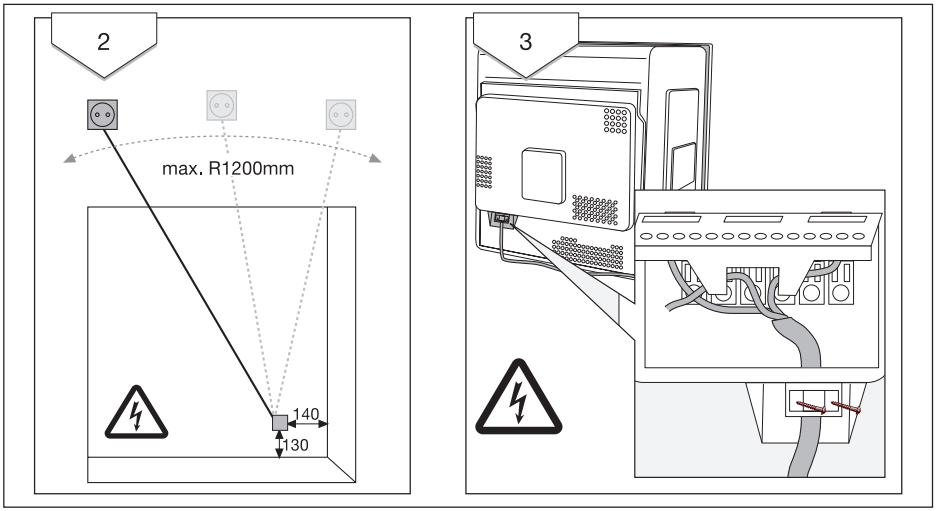
Attention: The new appliance may only be installed and connected by a registered expert.
Please comply with this. If you do not, any damage resulting is not covered by the warranty.

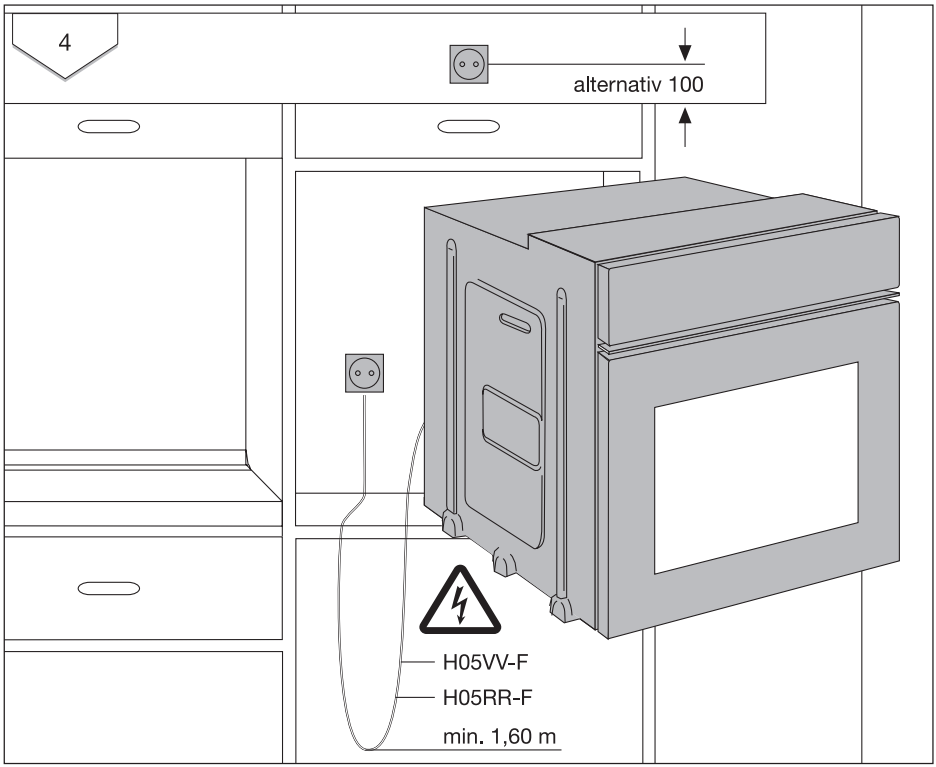


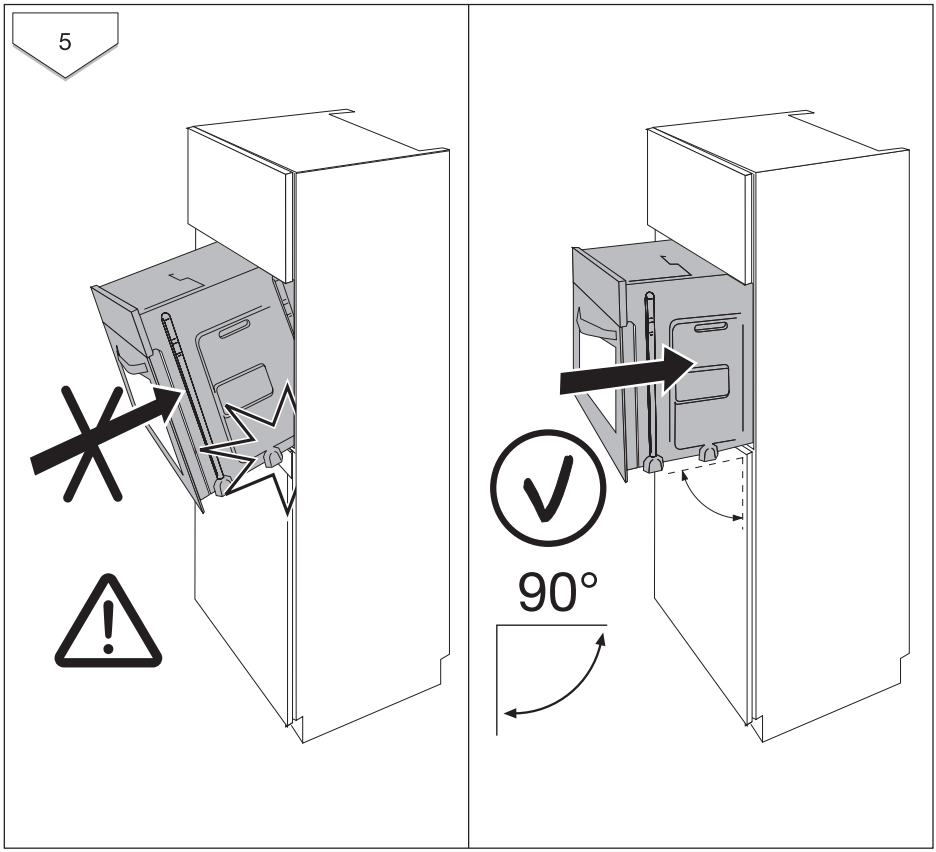
Safety information for the installer

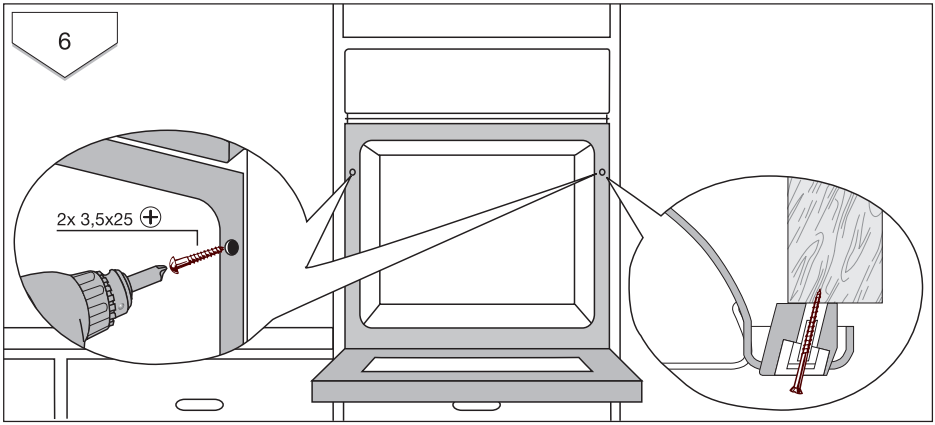
- The electrical installation is to be set up so that the appliance can be isolated from the mains with a minimum 3mm all-pole contact separation. Suitable separation devices include e.g. cut-outs, fuses (screw fuses are to be taken out of the holder), RCD's and contactors.
- Anti-shock protection must be provided by the installation.
- The built-in unit must meet the stability requirements of DIN 68930.
- Built-in ovens and built-in cooking surfaces are fitted with special connection systems. For safety reasons, they must only be combined with appliances from the same manufacturer.


1
200 cm²
560 min.
20
590
530 min.
550 min.
30
541
546
114
594
10
584
10
567
21
594


2
max. R1200mm
140
130
3


4
alternativ 100
H05VV-F
H05RR-F
min. 1,60 m


5
90°


6
2x 3,5x25

Disposal

Packaging material

The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at your local waste disposal facilities.

Old appliance

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Warning: Before disposing of old appliances please make them inoperable so that they cannot be a source of danger.
To do this, disconnect the appliance from the mains supply and remove the mains cable from the appliance.

Guarantee/Customer Service

Standard guarantee conditions

We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- Electrolux Service Force Centre must undertake all service work under this guarantee
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Exclusions

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacturer that are not marketed by Electrolux

European Guarantee

This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed below the appliance guarantee will move with you subject to the following qualifications:

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

www.electrolux.com

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Danmark	+45 70 11 74 00	Sjællandsgade 2, 7000 Fredericia
Deutschland	+49 180 32 26 622	Muggenhofer Str. 135, 90429 Nürnberg
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Türkiye	+90 21 22 93 10 25	Tarlabaşı caddesi no : 35 Taksim Istanbul
Россия	+7 095 937 7837	129090 Москва, Олимпийский проспект, 16, БЦ „Олимпик“

Service and Spare Parts

If the event of your appliance requiring service, or if you wish to purchase spare parts, please contact Service Force by telephoning:

0870 5 929 929

Your telephone call will be automatically routed to the Service Force Centre covering your post code area.
For the address of your local Service Force Centre and further information about Service Force, please visit the website at
www. serviceforce.co.uk

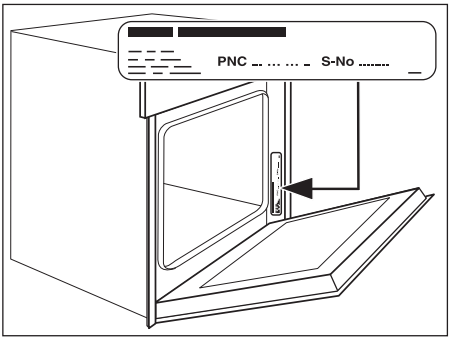
Before calling out an engineer, please ensure you have read the details under the heading „What to do if...“

When you contact the Service Force Centre you will need to give the following details:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model and serial number of the appliance (found on the rating plate)
5. The purchase date.

Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.

Customer Care
For general enquiries concerning your Electrolux appliance, or for further information on Electrolux products please contact our Customer Care Department by letter or telephone at the address below or visit our website at
www.electrolux.co.uk.



Customer Care Department
Major Appliances
Electrolux
Addington Way
Luton
Bedfordshire, LU4 9QQ
Tel: 08705 350350 (*)

For Customer Service in the Republic of Ireland please contact us at the address below:
AEG/ Electrolux Group (Ire) Ltd
Long Mile Road/ Dublin 12
Republic of Ireland
Tel: +353 (0) 1 4090753
Email: service.eid@electrolux.ie

(*) Calls may be recorded for training purposes

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